000 spades. The chaff is used as cattle-feed.

C. G. 245 In the plains, especially in Kakhetia, the production of wine plays an important part in the rural economy. Numerous sorts of grapes are distinguished under locally varying names; the word for "wine," ghvino, C G [192] seems to be a loan-word from pre-literary Armenian. In Western Georgia the vines are allowed to climb on trees, mostly poplars and beeches; they grow half wild and untended and may reach an age of 50 years or more before they are rooted out and replaced by young plants. The vines yielding the renowned Kakhetian wines grow low, in carefully tended vineyards, most of which are artificially irrigated. The grapes are gathered in C. G. 273 September-October and poured into wine presses made of stone or wood (sac'nekheli), where the men tread them out by foot. The juice and skins are allowed to ferment together; in the West, in the pressing-trough C. G. [415] itself, and in Kakhetia in large earthern jugs with a pointed bottom (ch'uri), which are sunk into the ground. These jugs are smeared with naphtha on the inside, which gives the wine a peculiar taste, similar to the Greek rezzinato. When the wine is ready, it is stored in similar jugs, up to eight feet high and five feet in diameter. For transportation the wine is scooped out and poured into cattle- or goat-skins also treated with naphtha.

C. G. 245 Fruits (apricots, peaches, cherries, figs, walnuts, almonds, sweet chestnuts,